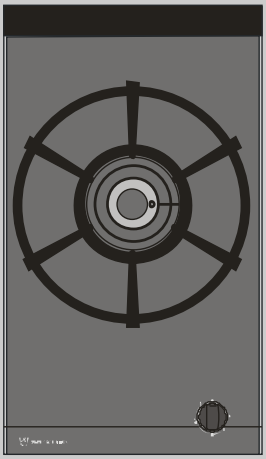
V-ZUG Ltd



Operating instructions

GK11TTG

to be used with Town Gas, 10 mbar

Table of contents

Safety precautions 4
Your new appliance 7
- Burner 8
- Switching on manually 8
- Switching on automatically 8
- Safety system 8
- Switching off the burner 9
- Power levels 9
- Warnings 9
- Suitable pans 10
- Wok pan 10
- Accessories 11
- Additional wok pan support 11
- Additional coffee maker support 11
- Cooking recommendations 11

Precautions for use 12
Cleaning and maintenance 13
- Cleaning 13
- Unsuitable products 13
- Maintenance 14

Faults 15
Technical Assistance Service 16
- Warranty conditions 16

Used appliances and packaging 16
- Environmentally-friendly waste management 16

Dear customer,

Congratulations on your choice. Thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results.
Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment, by following the advice below:
- dispose of the packaging in the appropriate recycling bin,
- before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water).

IMPORTANT:
In the unlikely event that the appliance should arrive damaged or not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

Safety precautions

Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

Connection of Town Gas rubber tube
-It must be used approved rubber tube bearing EMSD Approval marking (such as “EMSD Approval GTXXXX”) and fuse cock for piped gas supply or regulator for connection.

Connection of stainless steel flexible hose BSP MALE
-It must be used approved stainless steel flexible hose BSP MALE bearing EMSD Approval marking (such as “EMSD Approval GTXXXX”) and approved fuse cock or gas cock for connection.

HK Town Gas connection
-Governor MDG Elitre GVN-01 (Models EL-125) should be installed.

“Under the Gas Safety (Registration of Gas installers and Gas Contractors) regulations, only registered gas installers (registered to the appropriate class) employed by registered gas contractors can personally carry out gas installation, regulation and conversion, in additional, only use the GTXXXX approved flexible gas tubing for installation. This appliance must not be converted to another type of gas.”

Please do not use additional fitting, such as aluminium cover.

The installation engineer has to respect the standards and the specifications of the gas and electricity providers.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance can only be installed in a well ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

This appliance has been designed for home use only. This appliance cannot be installed on yachts or in caravans.

The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.

Do not subject the appliance to draughts. These might blow out the burners.

This appliance leaves the factory set to the type of gas that is indicated on the specification plate. It must not be changed to another type of gas.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

The surface of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from the appliance.

This appliance is only intended for cooking purposes, not as a heating system.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

In the event of a malfunction, turn of the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.

If one of the controls will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair it.

Never place unstable pans on the hob or the burners, as they may accidentally tip over.

Do not clean the appliance using a steam cleaner. Risk of electrocution!

This appliance is class 3 type, according to EN 30-1-1 regulation for gas appliances: built-in appliance.

Do not store or use corrosive chemicals, products which produce fumes, flammable materials or non-food products below or near this domestic appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

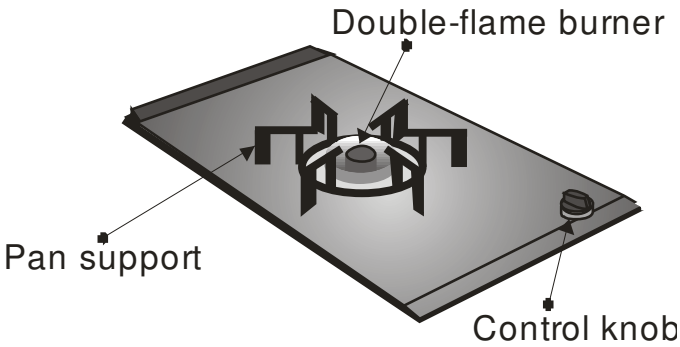
Never let children play with the appliance.

The graphics in this instruction manual are given as a guide only.

The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.

Your new appliance

Product description:	Double-flame burner town gas hob with flame sensor safety device.
Heat input:	0,2 ÷ 5,4 kW
Product dimension:	520 x 302 x 87 mm (D x W x H)
Net weight:	8,0 kg
Operating gas pressure/ outlet pressure of governor:	10 mbar



These individual appliance can be combined and/or with conventional hobs of the same make, using the joint accessory. See the catalogue for details.

The gas burner

Operation

It is essential to ensure that all the burner parts and the pan supports are correctly installed for the appliance to work correctly.

Switching on manually

1. Press the burner control and turn it anticlockwise to the ignition position ⚡.

2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

Switching on automatically

1. Press the burner control and turn it anticlockwise to the ignition position ⚡.
While the control is still pressed down, sparks are produced on the burner. The flame ignites (it is no longer necessary to press down the control).

2. Turn the control to the required setting.

If it does not come on, turn the control to the off setting and repeat the steps above. This time, press and hold the control for longer (up to 10 seconds).

Warning! If after 15 seconds have elapsed, the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner back on.

Safety system

Your hob has a safety system (thermocouple) that prevents the flow of gas if the burner accidentally switches off. To ensure that this device is active, switch on the burner as usual and, without releasing the control, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off the burner

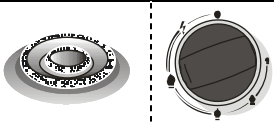
Turn the control clockwise to the 0 setting.

Power levels

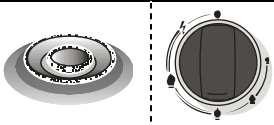
The progressive controls can be used to control the power needed, from minimum to maximum power.

For dual double flame burners, the inner and outer flames can be controlled separately.

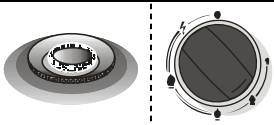
The available power levels are as follows:



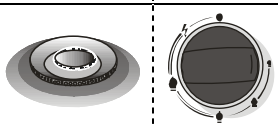
Inner and outer flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum.

Warnings

It is normal to hear a whistling noise while the burner is operating.

When it is first used, it is normal for the burner to give off fumes; this does not pose any risk and does not indicate a malfunction; they will disappear in time.

A few seconds after switching off the burner, it will make a sound (thud); this is not a fault – This means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty, they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, split liquids, etc.

The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well-ventilated. Either keep the natural ventilation apertures open, or install an extractor hood.

If using the appliance intensively for prolonged periods additional ventilation may be required, for example, by opening a window; more effective ventilation may also be required, for example, by increasing the hob's ventilation, if possible.

If the burner flames are accidentally blown out, switch off the burner operating control and do not try to relight it for at least one minute.

Suitable pans

Minimum pan diameter
22 cm

Wok pan

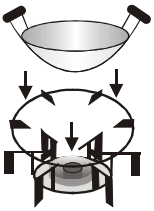
Especially suited to cooking with paella pans, Chinese woks, pans with a concave base, etc. A wok is cooking vessel originating in China; it is a kind of deep, round, lightweight pan with handles and a flat or concave base. Food can be prepared in various ways in a wok: it can be stewed, stir fried, cooked on a low heat, pan-fried, or steamed. It could be said that woks serve as both as a saucepan and a frying pan and, owing to their shape and size, they can be used to cook quite large ingredients.
When cooking with a wok, heat is diffused more uniformly and gently; the intense heat which accumulates means that food takes less time to cook and also requires less oil, making it one of the quickest and healthiest ways of cooking. Always follow the manufacturer's instructions when cooking with a wok.

Accessories

The hob includes the following accessories. These are also available from the Technical Assistance Service.

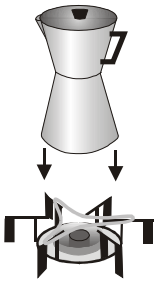
Additional wok pan support

Only for use with pans which are more than 26 cm in diameter (roasting dishes, earthenware pots, etc.) and with pans with a concave base.



Additional coffee maker support

Only for use with pans which are no more than 10 cm in diameter.



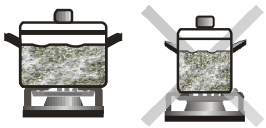
The manufacturer accepts no liability if these additional pan supports are not used or used incorrectly.

Cooking recommendations

Very high	High	Medium	Low
Boiling, steaming, griddling, toasting, paellas, Asian food (wok).		Reheating and keeping things hot: cooked and pre-cooked dishes.	

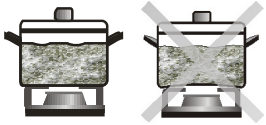
Precautions for use

The following advice is intended to help you save energy and prevent cookware damage:



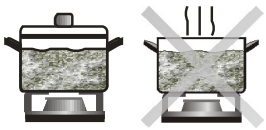
Use pans which are the right size for each burner.

Do not use small receptacles on large burners. The flame should not touch the sides of receptacles.

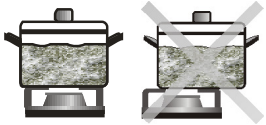


Do not use damaged cookware, which does not sit evenly on the hob. Pans may be overturned.

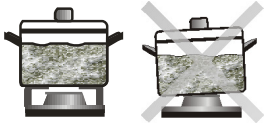
Only use a pan with thick, flat base.



Do not cook without lids or with lids only partially covering receptacles. You are wasting energy.

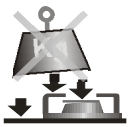


Always place the cookware right over the burner, not to one side. Otherwise it could be overturned.



Place the pans on the pan support, never directly on the burner.

Pans should be placed on the hob carefully.

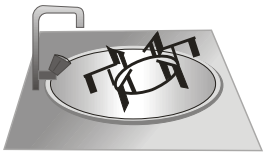


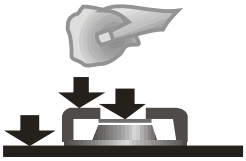
Do not strike the hob and do not place excessive weight on it.

Make sure that the pan support and burner covers are correctly positioned before using the appliance.

Cleaning and maintenance

Cleaning





Once the appliance is cool, use a sponge to clean it with soap and water.

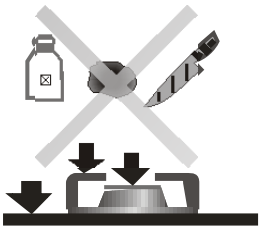
After each use, clean the surface of the respective burner parts once they have cooled down. If any bits are left (overcooked food, drops of grease etc.), however few, they will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly. These should be cleaned using soapy water and scrubbed using a non-wire brush.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

Always dry the burner and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burner, make sure the burner covers are correctly placed on the burner flame diffuser.

Unsuitable products



Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

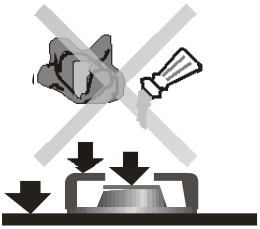
Don't use steam cleaners. This could damage the hob.

Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.

If your hob is fitted with a glass or aluminium panel, never use a knife, scraper or similar to clean the point where it joins the metal.

Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.

Maintenance



Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.

Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.

Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

Faults

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Fault	**Possible cause**	**Solution**
The general electrical system is malfunctioning.	Defective fuse. The automatic safety switch has tripped or a fuse has blown.	Check the fuse in the main fuse box and change it if it is damaged. Check the main control panel to see if the automatic safety switch has tripped or a fuse has blown.
The automatic ON function does not work.	There may be food or cleaning products stuck between the ignition sparker and the burner. The burner is wet. The burner covers are not correctly positioned. The appliance is either not earthed, not connected properly or the earth connection is fault.	The space between the ignition sparker and the burner must be clean. Dry the burner covers carefully. Check that the covers are correctly positioned. Contact an electrical engineer.
The burner flame is not uniform.	The burner components are not correctly positioned. The grooves on diffuser are dirty.	Ensure the components are correctly positioned Clean the grooves on the diffuser.
The flow of gas does not appear normal or no gas comes out.	The gas mains are turned off. If the gas is supplied from a gas bottle, check that this is not empty.	Turn on all stop cocks. Change the gas bottle.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak from the coupling to the gas bottle.	Turn off the gas taps. Check that the coupling is sound.
The safety valve on the burner is not working.	The control knob was not held down for long enough. The grooves on the diffuser are dirty.	Once the burner is lit, hold the control knob down a few seconds longer. Clean the grooves on the diffuser.

Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) and production number (FD) of the appliance. This information is given on the specification plate located on the lower section of the hob.

Warranty conditions

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.
We reserve the right to introduce changes.

Used appliances and packaging

If the symbol is shown on the specification plate, bear in mind the following instructions.

Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

This appliance complies with European Directive 2002/96/CE on Waste Electrical and Electronic Equipment (WEEE).

© V-ZUG Ltd, CH-6301 Zug 2010

V-ZUG Ltd
Industriestrasse 66, CH-6301 Zug
vzug@vzug.ch, www.vzug.com

J851.352-0 / 1029691